USARC
Containerized Kitchen

CW4 Daniel Ormsby (AGR)
404-464-9141
daniel.ormsby@us.army.mil

Food Service Technician

US Army Reserve Command, Ft McPherson, GA

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Containerized Kitchen (CK)

Credit Given to

EARL MARSHALL - NET CHIEF / NET/TPF GROUP

DSN: 256-6072 / (508) 233-6072

***Earl.Marshall*@natick.army**

CONTAINERIZED KITCHEN TRAILER MOUNTED

Mobile, Self-Contained, Rapidly Deployable Kitchen configured in an 8-ft by 8-ft by 20-ft con

Stored and shipped in Fully Packed-out configuration

CK Dry weight – 14,000-lbs (Trailer not included)

Can be stacked 9 high (Un-mo

Capable of being, sling loaded CH-47D rotary wing aircraft

CONTAINERIZED KITCHEN TRAILER MOUNTED

Mobile, Self-Contained, Rapidly Deployable Kitchen has Approx 360 square feet of food preparation and serving areas

Can serve up to 800 mea
3 times a day

Meals can be prepared i
hours or less

SHELTER FLOOR AREA EXPANDED TO PROVIDE 360 SQUARE FT OF SHELTERED FLOOR SPACE

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CONTAINERIZED KITCHEN UN-MOUNTED

SHELTER FLOOR AREA EXPANDED TO PROVIDE 360 SQUARE FT OF SHELTERED FLOOR SPACE

Mobile, Self-Contained, Rapidly Deployable Kitchen has Approx 360 square feet of food preparation and serving areas

CONTAINERIZED KITCHEN SET-UP CONFIGURATION

CK SYSTEMS

WATER TRAILER

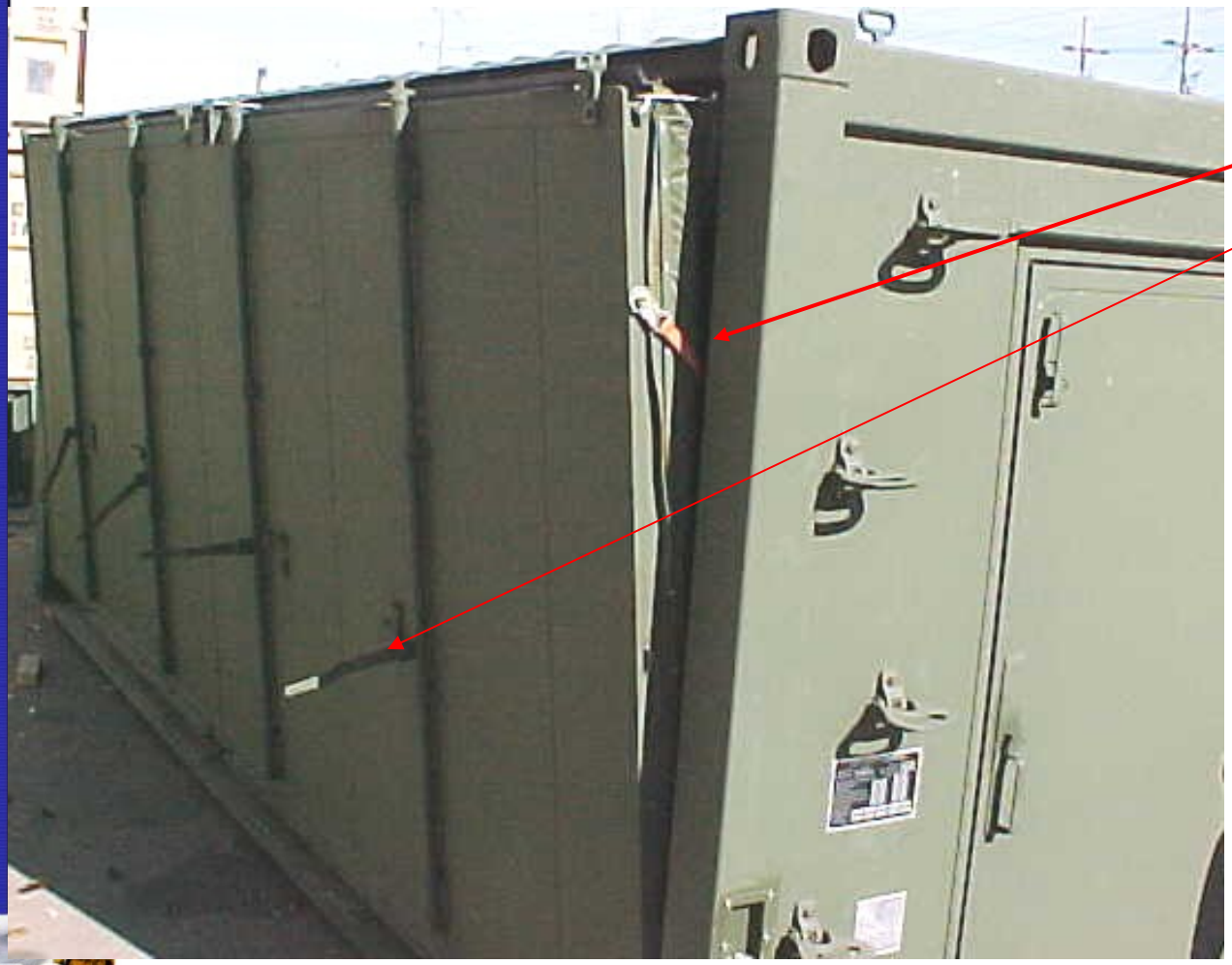
CONTAINERIZED KITCHEN

PREPARATION FOR INSTALLATION

UNLATCHING CAMLOCKS

CONTAINERIZED KITCHEN SET-UP

CREW OF 4 PLUS A SUPERVISOR CAN SET-UP OR TEAR-DOWN CK IN LESS THAN 45 MINUT



CONTAINERIZED KITCHEN SET-UP

CRANKING DOWN EXPANSION SIDES

HAND CRANK FOR MECH WINCH

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CONTAINERIZED KITCHEN SET-UP

HINGED EXPANDABLE INSULATED SIDEWALL PROVIDES FLOOR, ROOF SIDES AND END WALLS

ADVANCED VINYL EXPANDABLE FABRIC

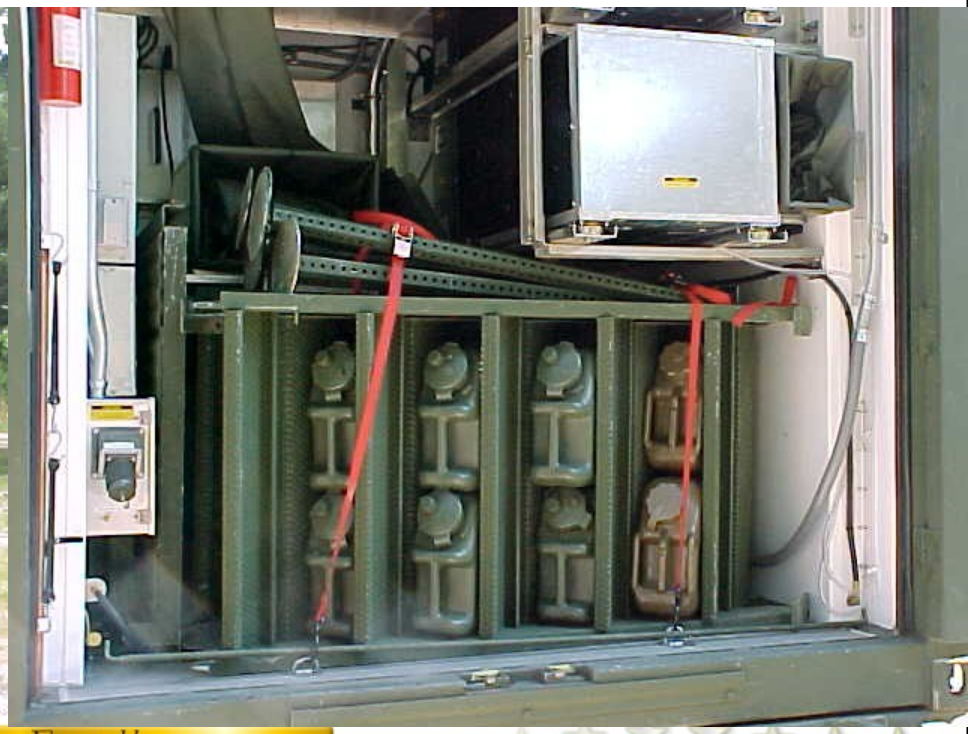
STEEL ARCH SUPPORTERS

CONTAINERIZED KITCHEN

Bag containing Shelter Arch Fra
Components (Arch Roof, Arch
Spacers, Curved Spacers, Adjus
Spacers, Vertical Spacers and V
"T" Spacers)

OPENED DOOR OF FULLY PACKED CONTAINER

MACHINE ROOM OF FULLY PACKED CONTAI



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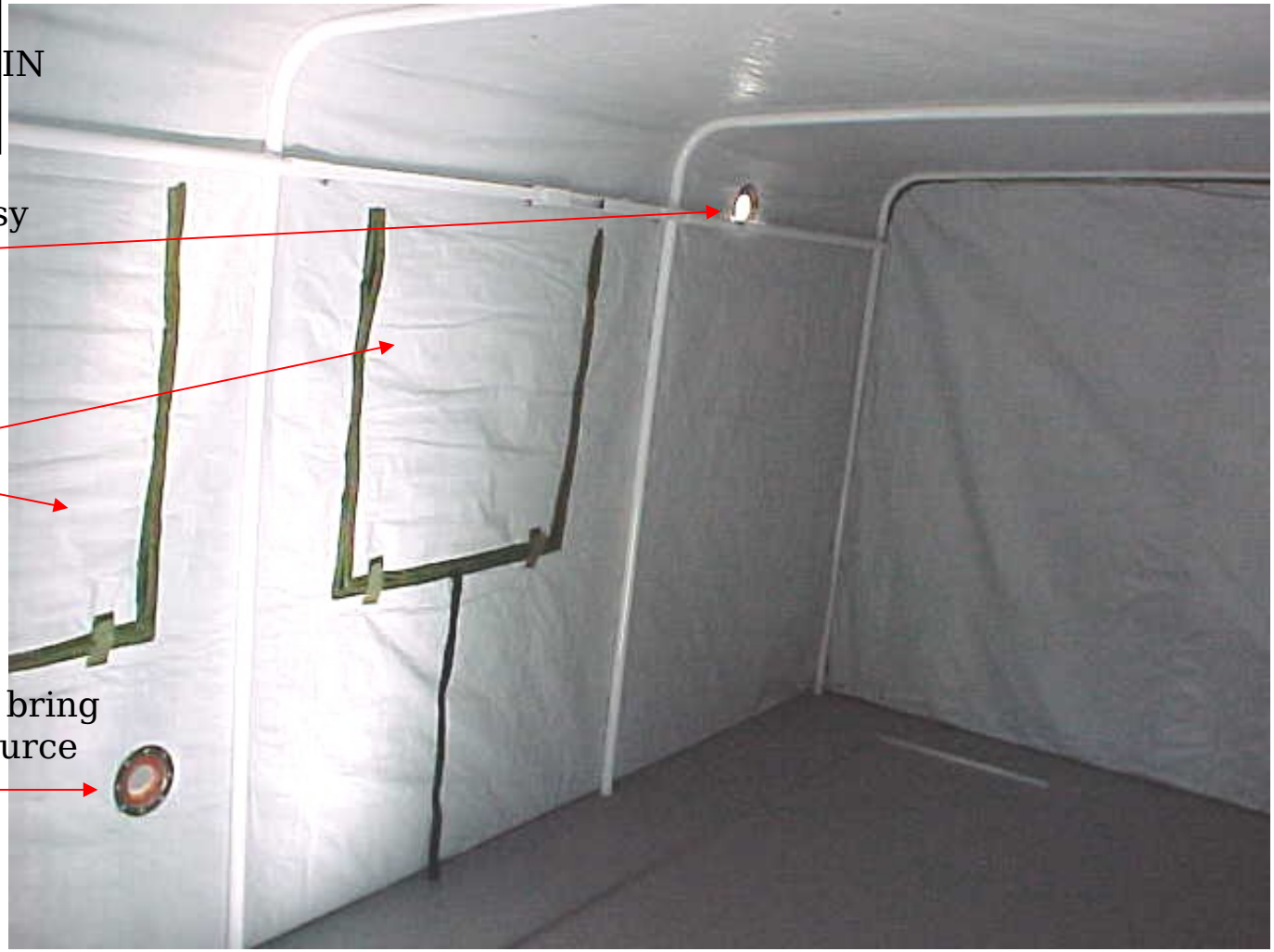
CONTAINERIZED KITCHEN COMPONENTS SETTING UP MECHANICAL ROOM

CONTAINERIZED KITCHEN SET-UP

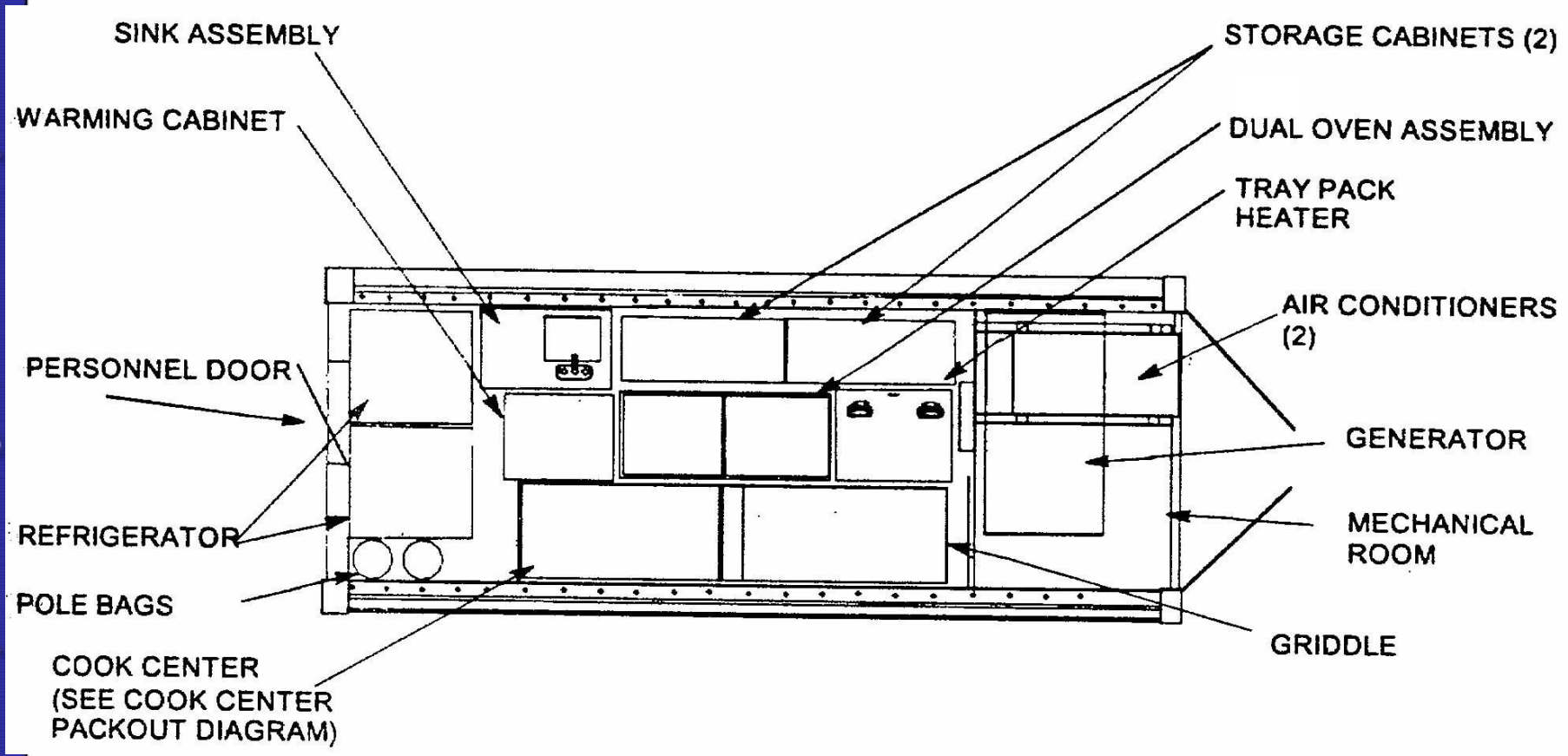
CONTAINERIZED KITCHEN SET-UP

Installation of Arch Frames

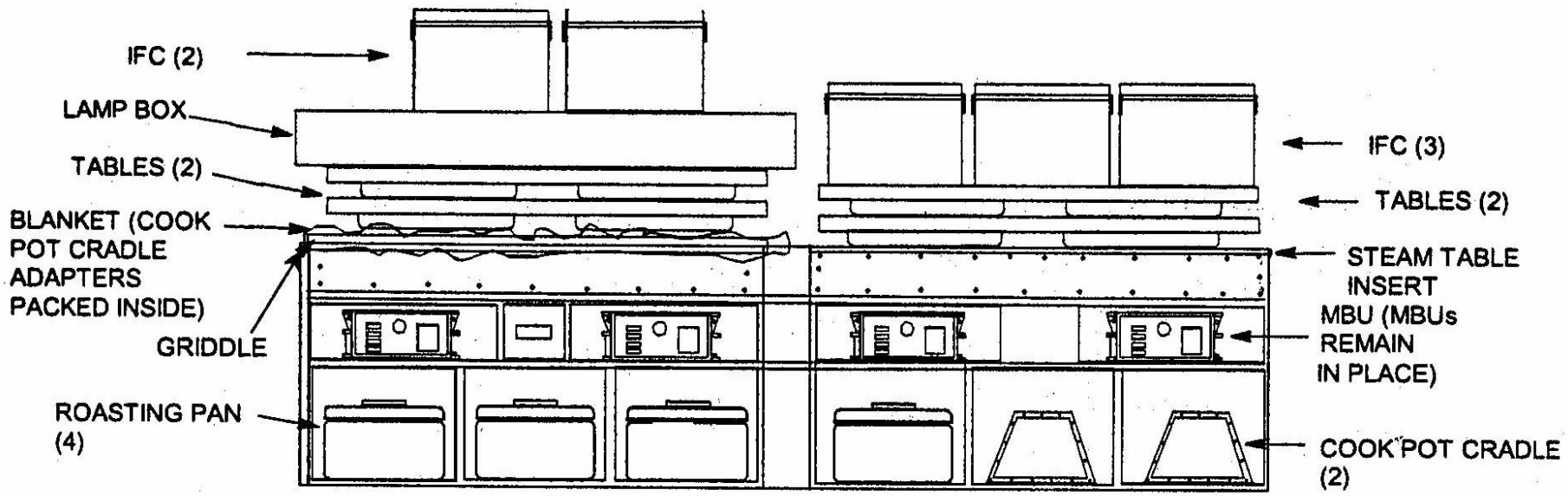
"DO NOT FORCE CORNER FRAMES IN EXTREME COLD"



CONTAINERIZED KITCHEN PACKED FOR SHIPMENT TOP VIEW



CONTAINERIZED KITCHEN PACKED FOR SHIPMENT SIDE VIEW

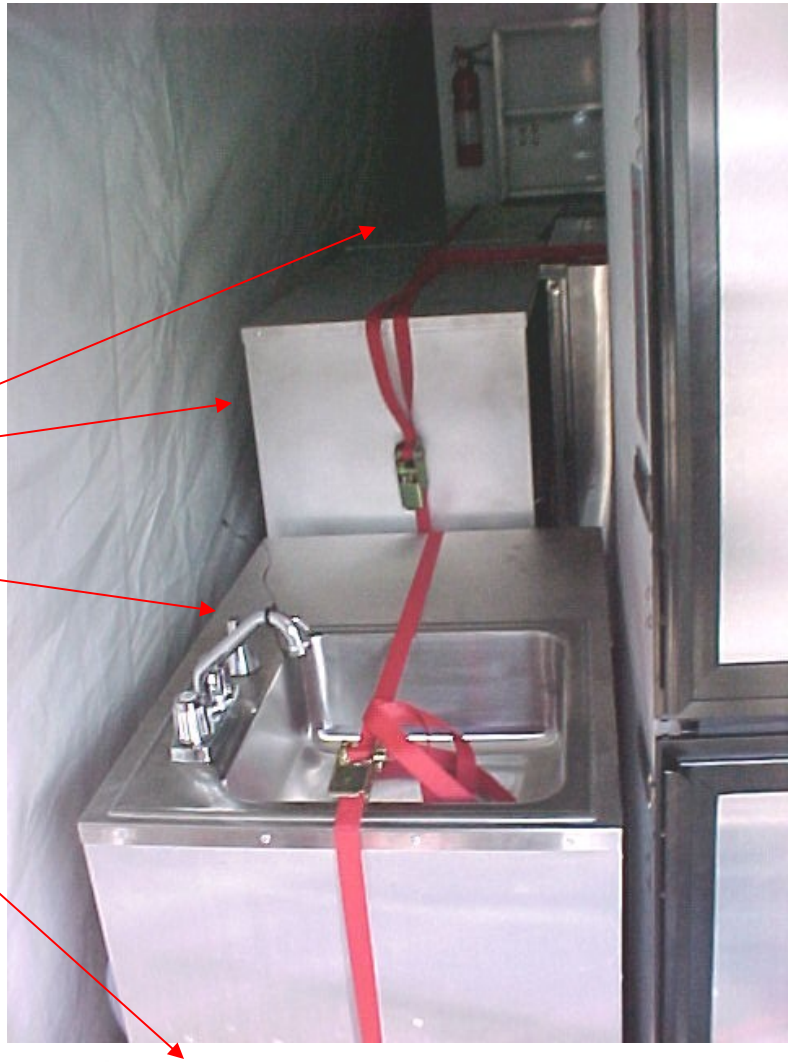


CONTAINERIZED KITCHEN PACKED FOR SHIPMENT

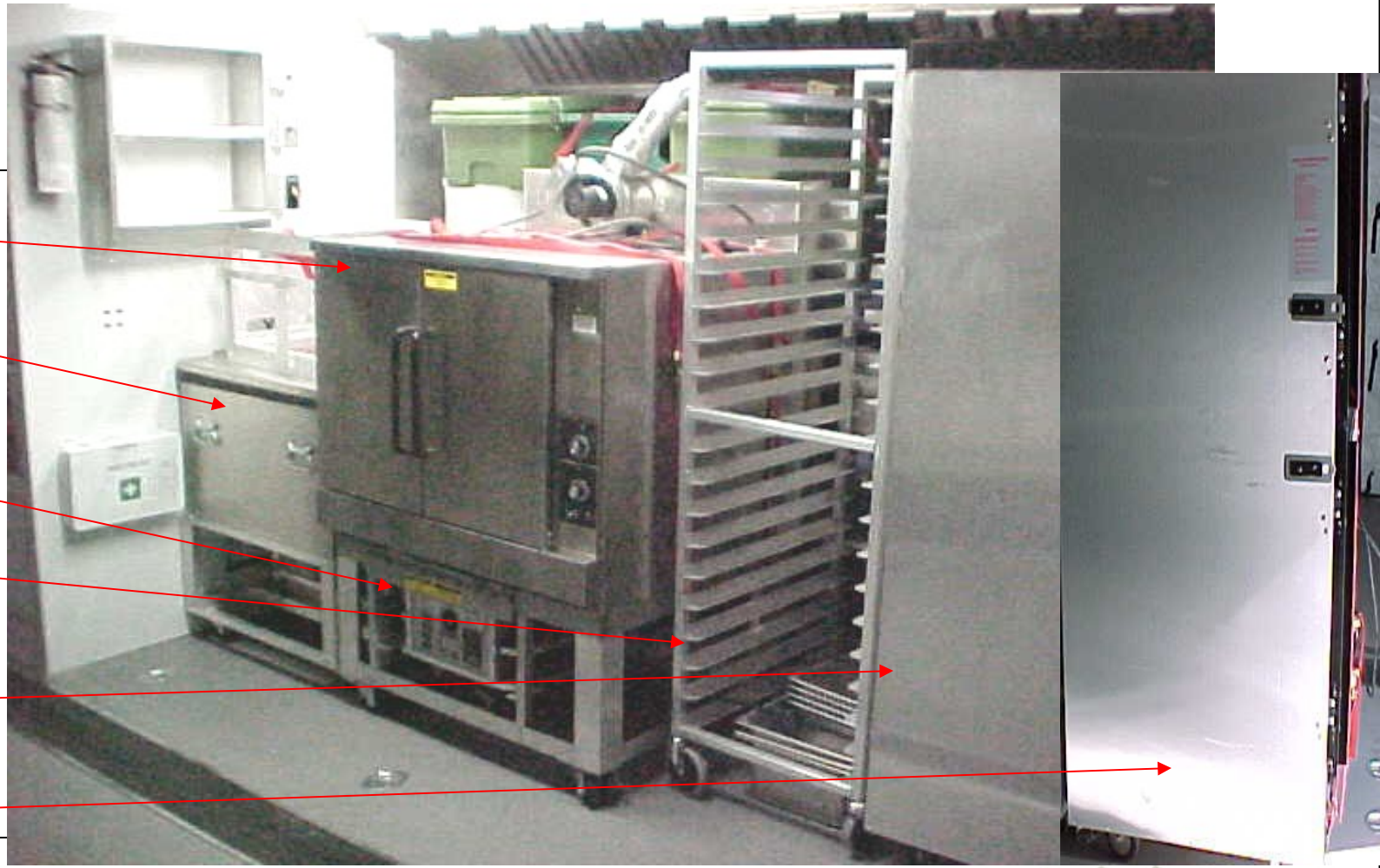
Storage Cabinets

Sink Assembly

Refrigerator



CONTAINERIZED KITCHEN PACKED FOR SHIPMENT



Single Oven Assy

Tray Pack Heater

MBU

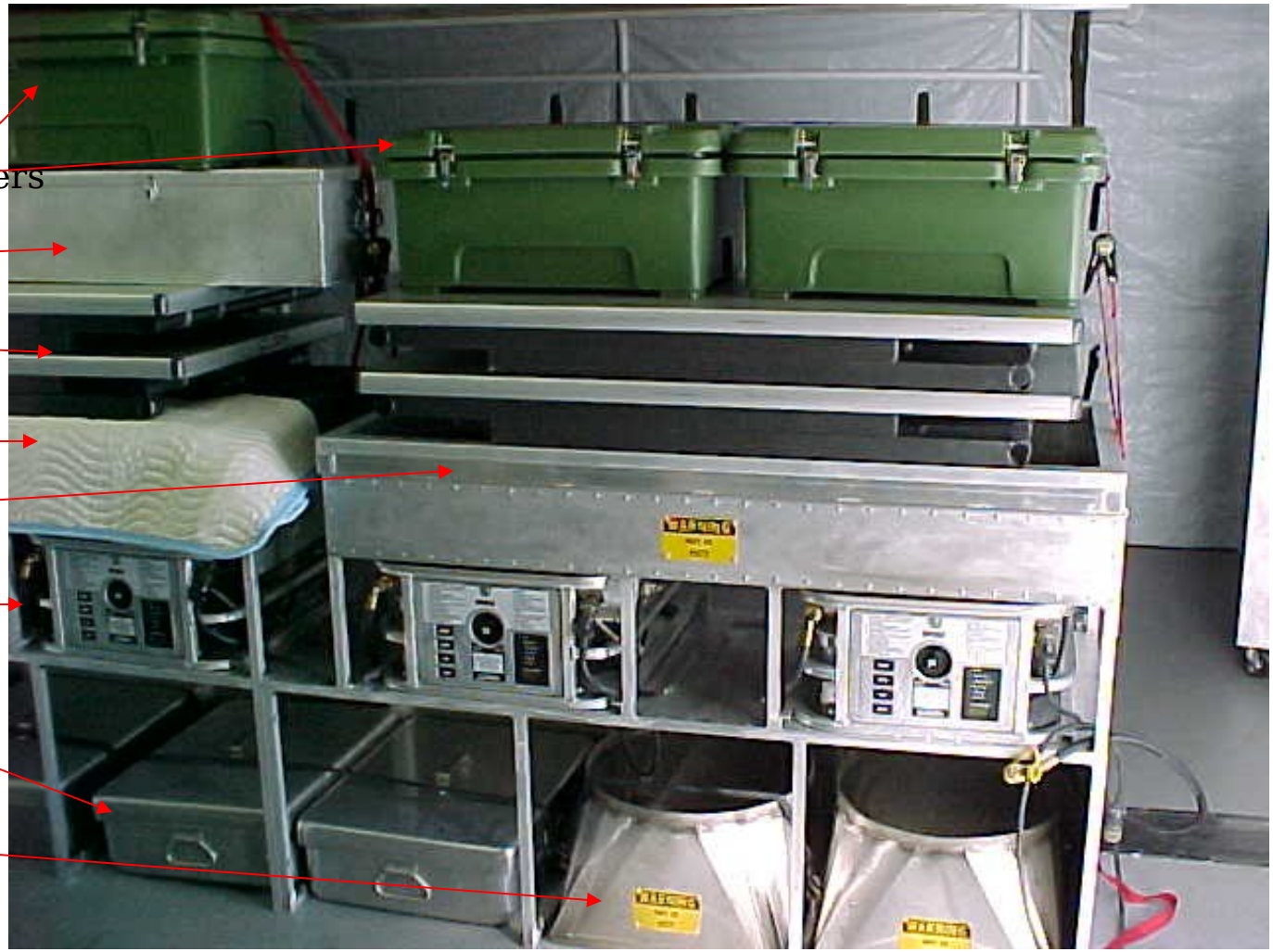
Cooling Rack

Refrigerators

Warming Cabinet

CONTAINERIZED KITCHEN PACKED FOR SHIPMENT

- Insulated Food Containers
- Lamp Box
- Tables
- Griddle
- Steam Table
- MBUs
- Roasting Pans
- Cook Pot Cradles



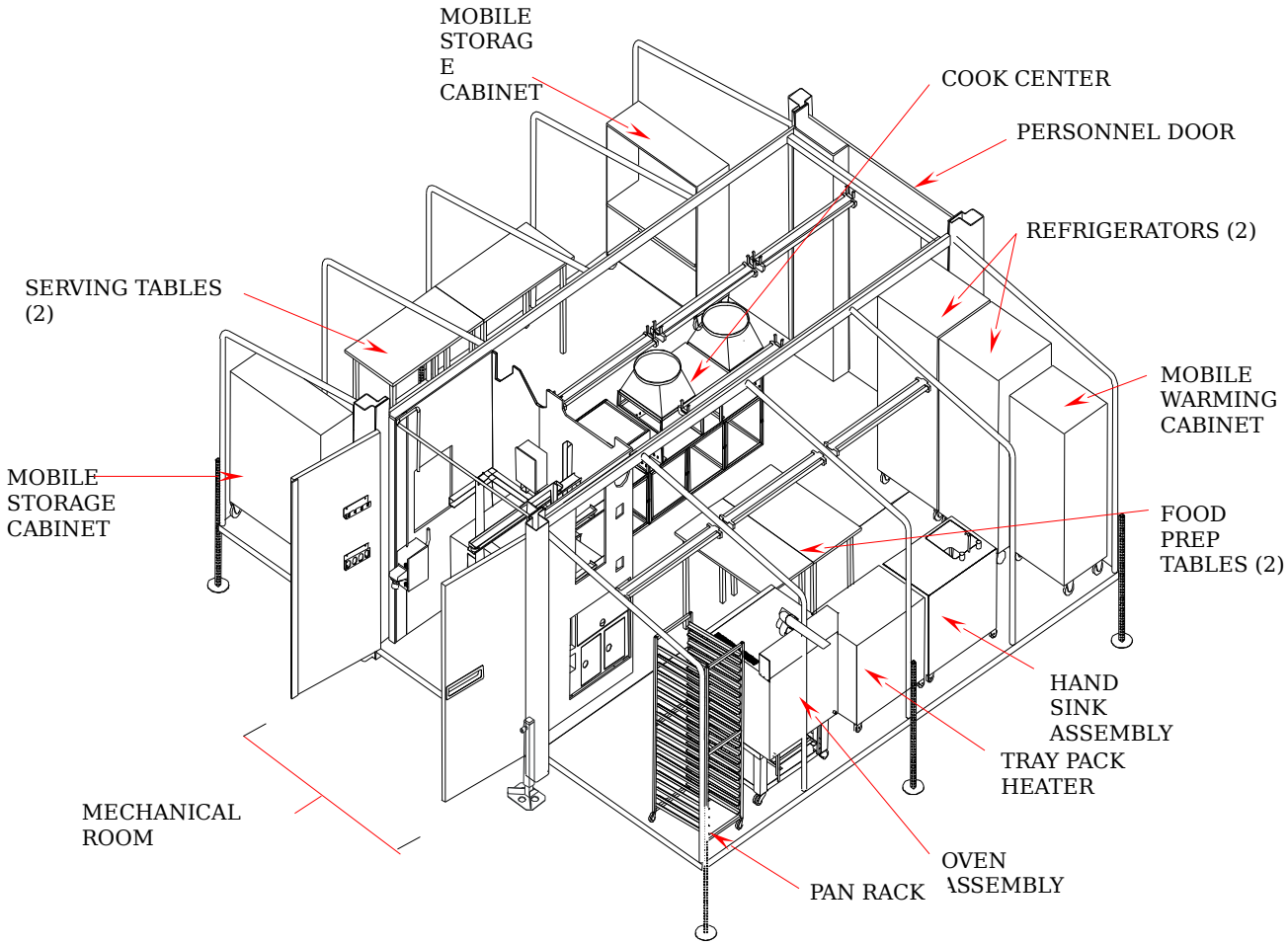
CONTAINERIZED KITCHEN

Access to 10KW Generator Controls

CONTAINERIZED KITCHEN
INSTALL LIGHTING

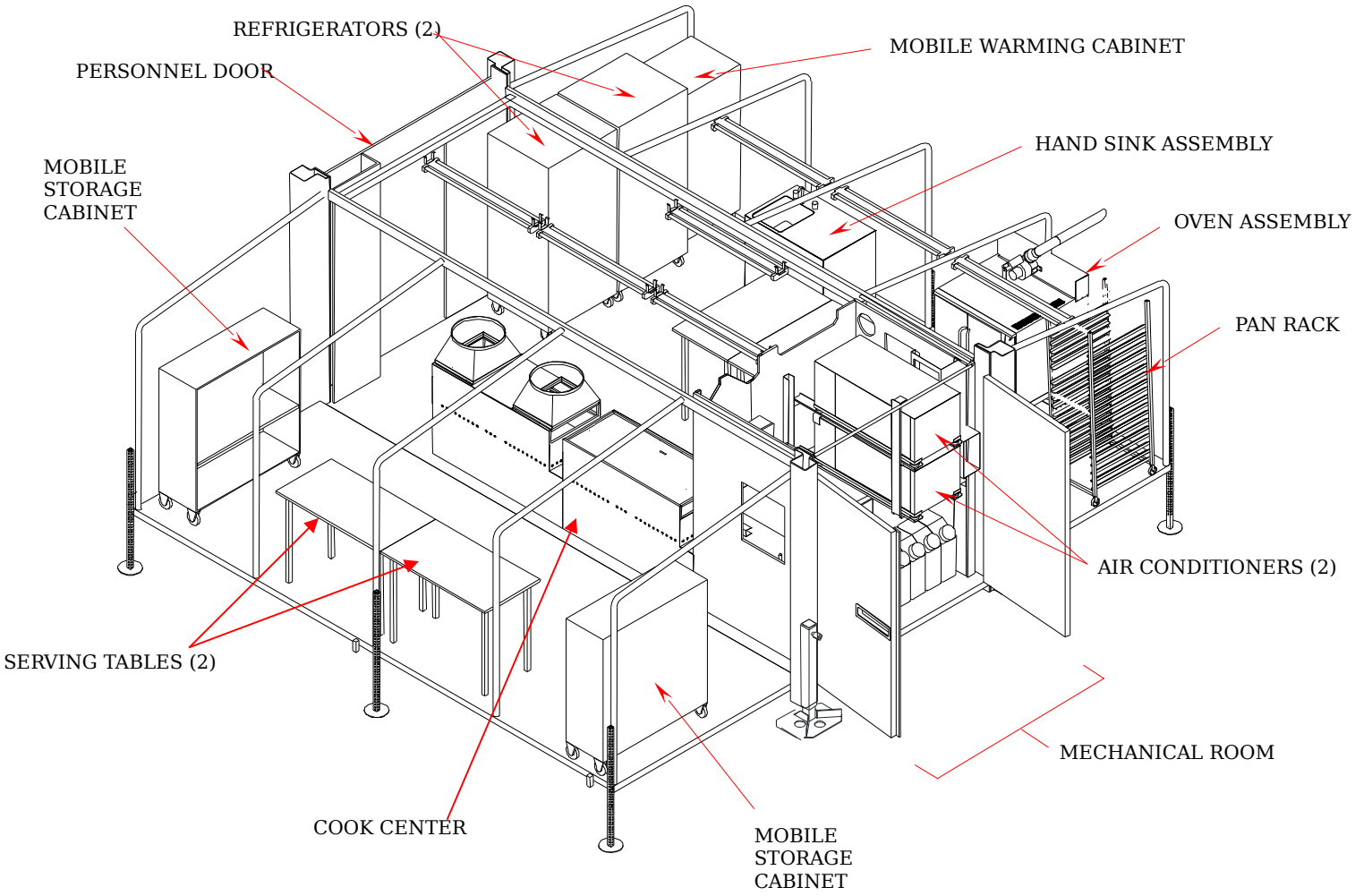
CONTAINERIZED KITCHEN

FOOD PREPARATION SIDE VIEW



CONTAINERIZED KITCHEN

Serving Side View.



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CONTAINERIZED KITCHEN

Single Oven Assembly

Doors Open

Doors Closed

Oven Fan

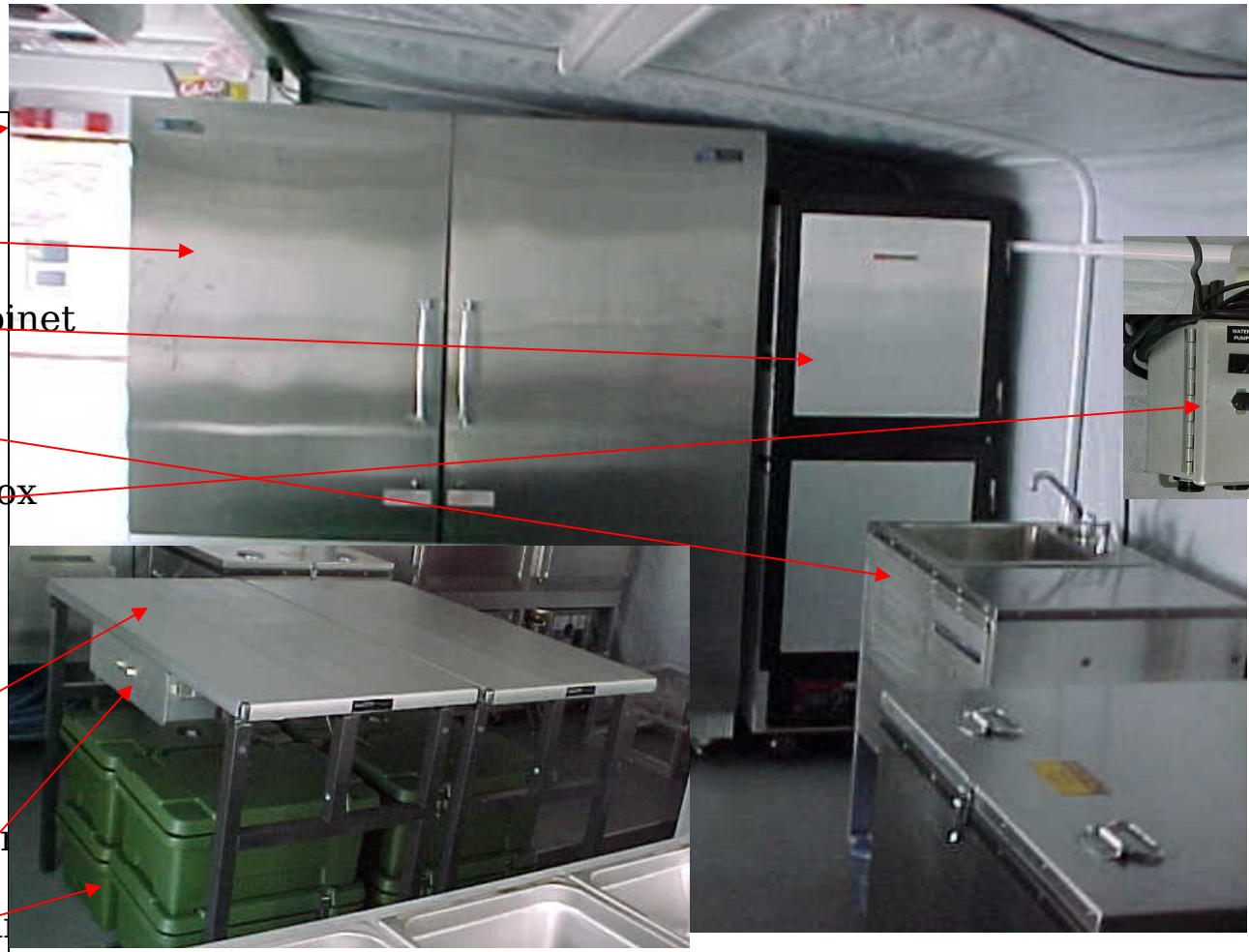
Cooling Rack

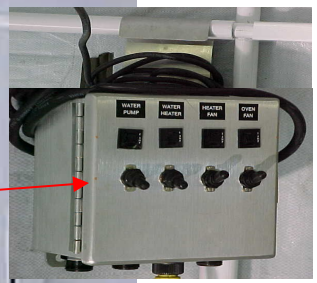
CONTAINERIZED KITCHEN COMPONENTS
TRAY PACK HEATER

Top Open

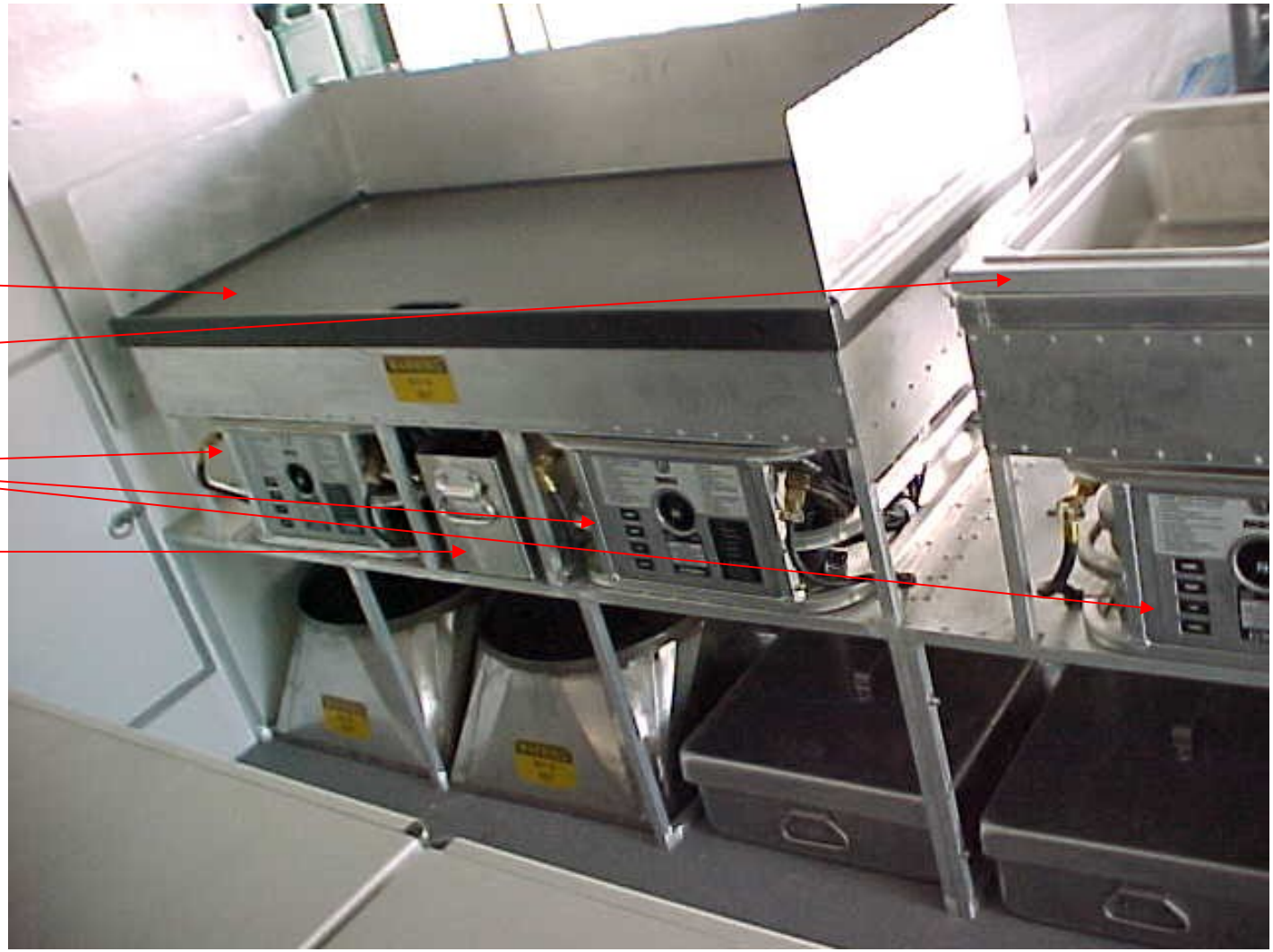
CONTAINERIZED KITCHEN COMPONENTS
COOK AREA

- Fire Extinguisher
- Refrigerators
- Mobile Warming cabinet
- Hand Sink Assy
- Appliance Control Box (Water Pump, Water Heater, Oven Fan, Heater Fan)
- Tables for Food Preparation
- Drawer to Store Uten
- Food Storage Contai





CONTAINERIZED KITCHEN COMPONENTS
COOK STATION



CONTAINERIZED KITCHEN COMPONENTS
COOK STATION

ECU CONTROL
MBU PWR SWITCH
FAN SWITCH
110V AC OUTLETS

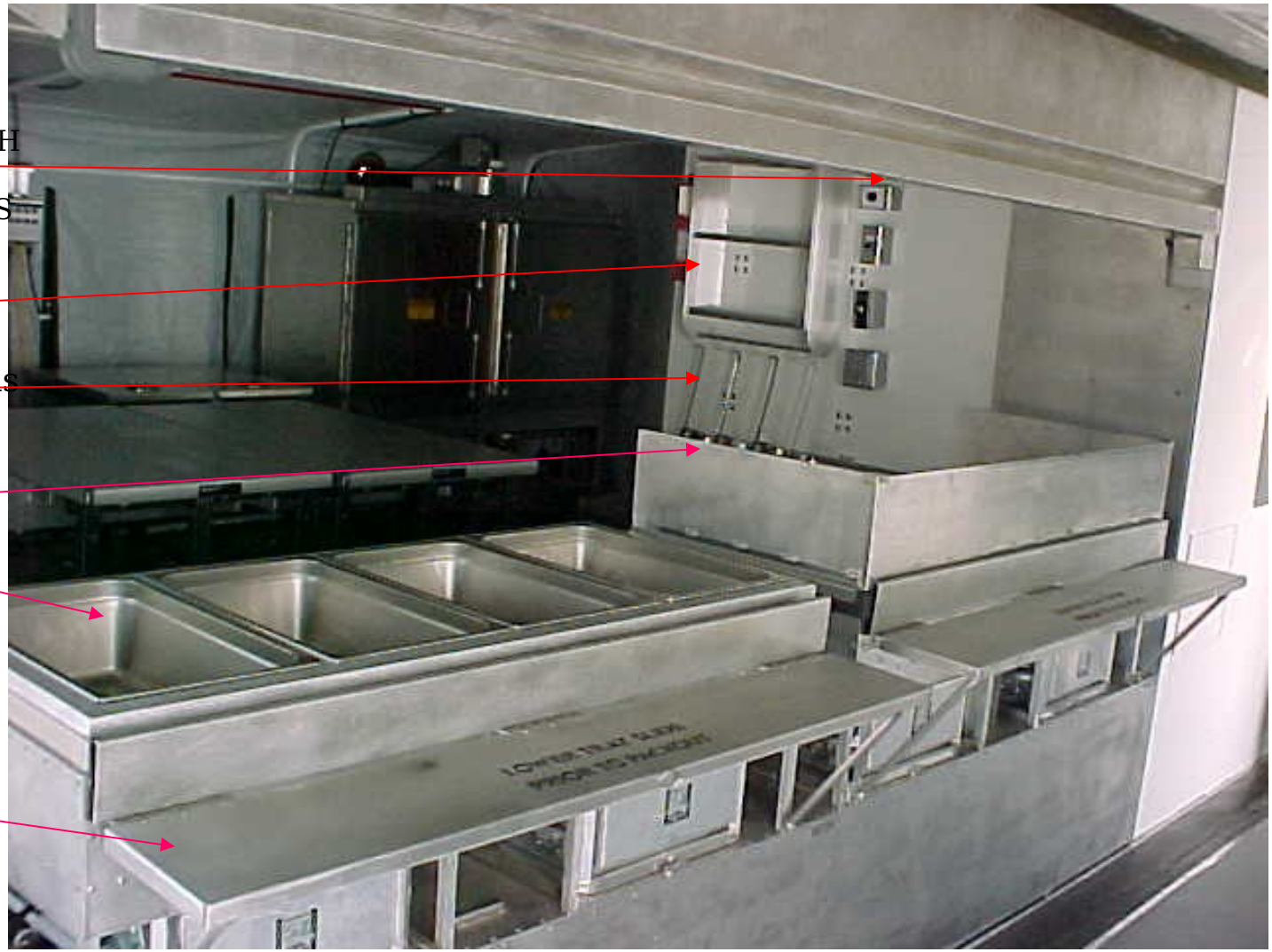
Dry Foods Rack

Cooking Utensils

GRILL

STEAM TABLE

TRAY SLIDE



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CONTAINERIZED KITCHEN COMPONENTS SERVING SIDE

CONTAINERIZED KITCHEN COMPONENTS
LIGHTING, VENTS, CONTROL PANEL

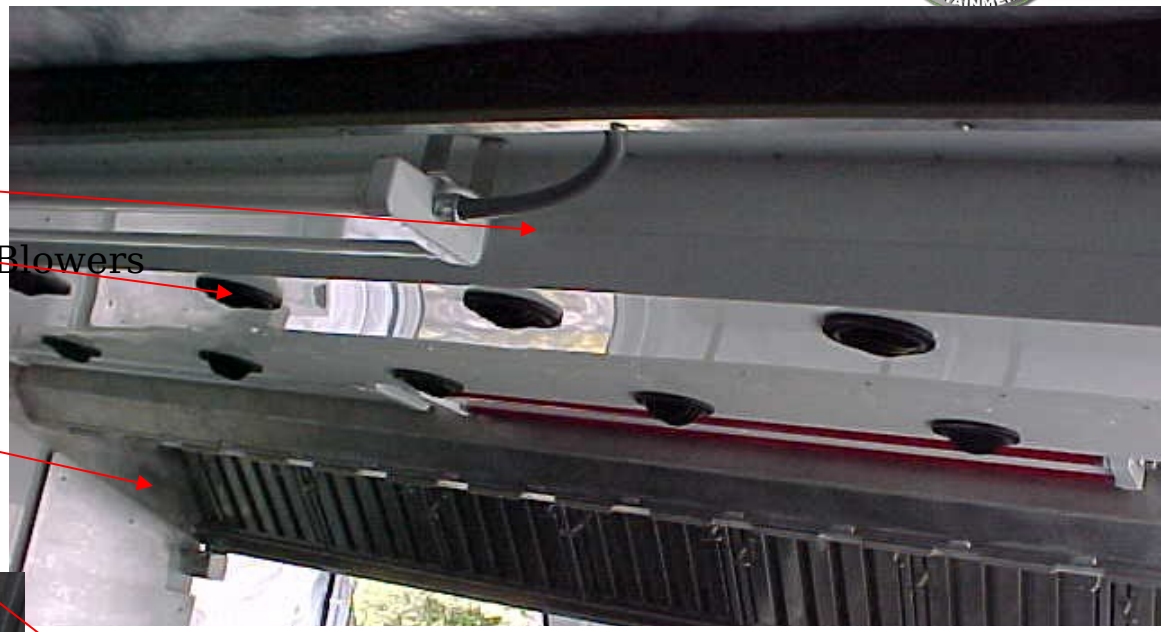
Exhaust Hood

Environmental Control & Vent Blowers

Vent Duct

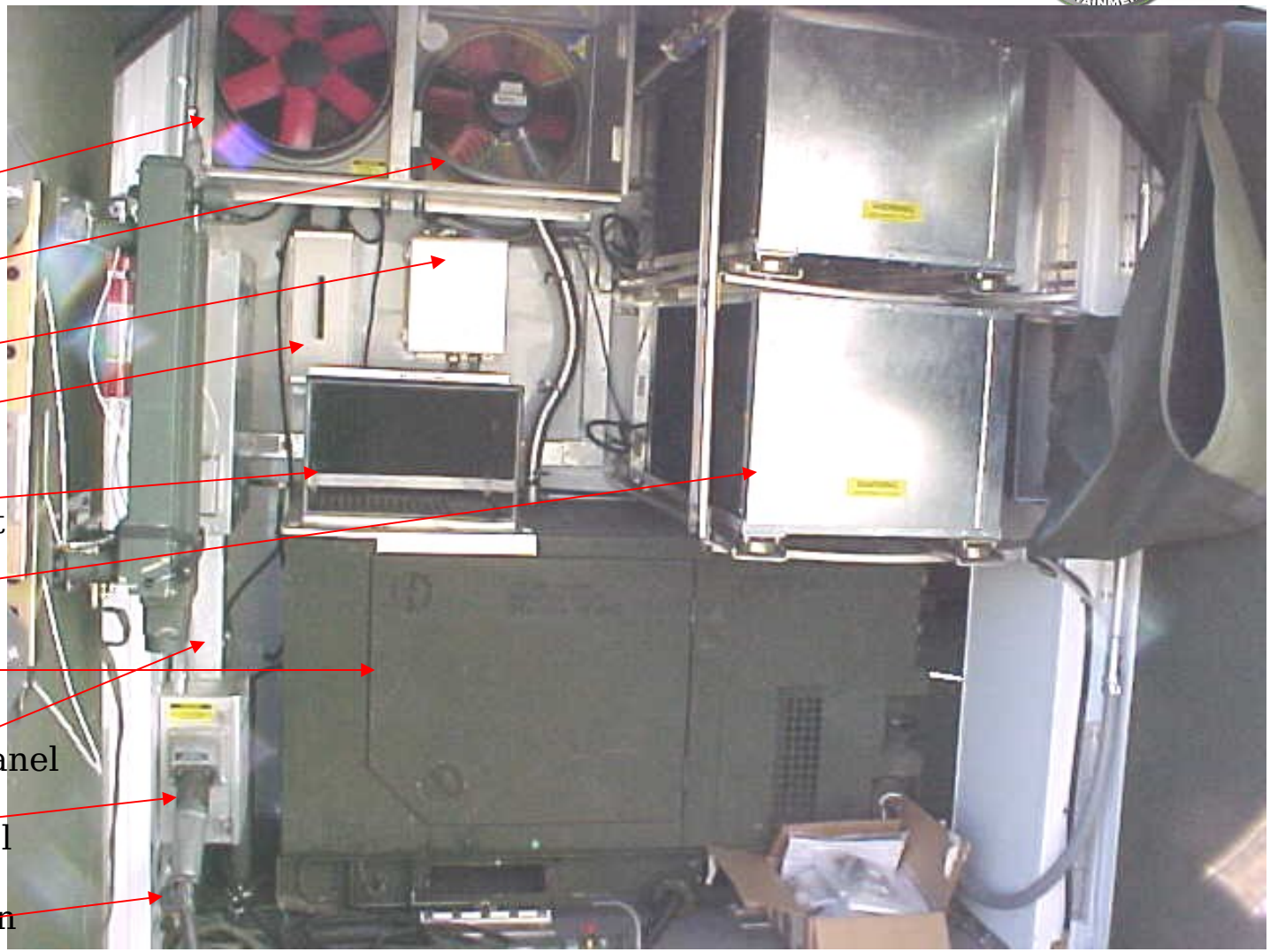
Reg and Black-out Lights

Main Control Panel



CONTAINERIZED KITCHEN COMPONENTS
SETTING UP MECHANICAL ROOM

- Exhaust Fan Outlet
- Vent Fan Air Inlet
- ECU Controller
- MBU Converter
- Gen cooling air outlet
- Air Conditioners
- 10KW Generator
- Power Distribution Panel
- Power Entrance Panel
- Multi Fuel Connection

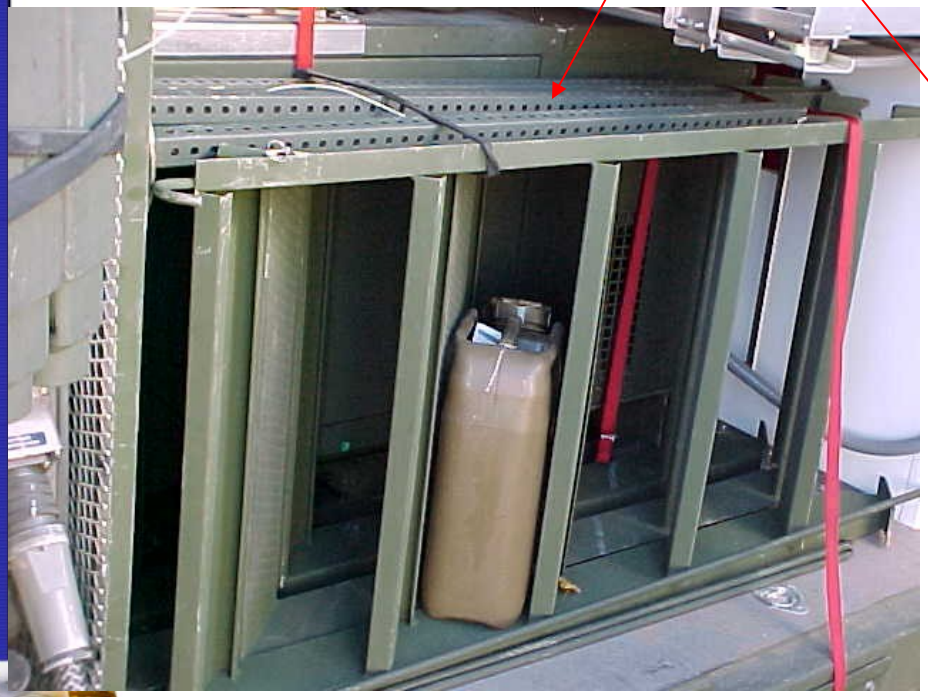


CONTAINERIZED KITCHEN COMPONENTS MECHANICAL ROOM

Fuel Adaptors to fuel 10KW and MBUs

Power and Fuel Connectors

Ladder and Can storage for shipment



CONTAINERIZED KITCHEN FAST SET-UP TEAMS

2-4 PERSON TEAMS

TEAM-1 37 Min

TEAM – 2 45 Min

(CK Setup requires 4 People plus a supervisor)

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CONTAINERIZED KITCHEN
FAST SET-UP TEAMS

Team - 2, CSSC2, IBCT1,
Ft Lewis: (6 MAN TEAM)

SETUP CK – 30 Min. 32 Sec

PACKUP - 39 Min, 4 Sec

SITE REQUIREMENTS
FOR
CK DEPROCESSING & TRAINING

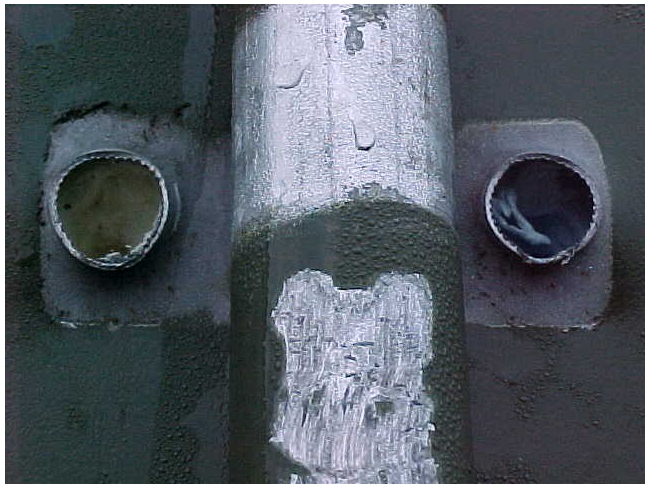
- CLASSROOM WITH TABLES AND CHAIRS FOR 21 STUDENTS
- CLASSROOM IN A QUIET AND COMFORTABLE AREA
- WHITEBOARD OR BLACKBOARD
- OVERHEAD PROJECTOR AND SCREEN
- FUEL FOR MBUs AND GENERATORS (20 GAL per CK, JP8)
- WATER, 200- GAL MINIMUM (POTABLE)
- Grounding Device
- SPACE TO OPERATE 3 CKs (50’ X 30’ ea) SOLID FLAT SURFACE
- FACILITY TO DRAIN WATER (NOT POLLUTANT)
- DRIVERS TO MOVE CKs FROM RECEIVING SITE TO TNG AREA

LOAD CK CONTAINER ON TRAILER

FORKLIFT

RTCH

FORKLIFT DAMAGE LOAD/OFF-LOADING CK



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WATER SUPPLY FOR CK SINK